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DIALOG(R)File 351:Derwent WPI
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**Chocolate-like food made from adzuki beans - prepd. by adding sugar and
pluran to dehydrated strained bean jam, heating, moulding and cooling**

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Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 60070034	A	19850420	JP 83153909	A	19830823	198522 B
JP 86036891	B	19860821			198638	

Priority Applications (No Type Date): JP 83153909 A 19830823

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
JP 60070034	A		4		

Abstract (Basic): JP 60070034 A

Chocolate-like food is prepd. by adding 10-50 wt.% sugar and 1-7 wt.% pullulan to dehydrated strained bean jam having a moisture content of 30-35%; heating the mixt. so that the temp. of the centre of the bean jam reaches 90-95 deg.C; kneading the mixt. for 30-60 min.; and then placing the mixt. in a mould and cooling it to solidify it.

10-30 Wt. fats and oils having a content of unsatd. fatty acid such as oleic acid, linolic acid, or linolenic acid of 20-30% can be added to the dehydrated strained bean jam. 10-20 wt.% milk prod., e.g. dried milk, can be added to the strained bean jam.

Natural or synthetic colouring and aroma can be added to the bean jam.

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Derwent Class: D13

International Patent Class (Additional): A23G-001/00; A23L-001/20